

Dusty Boot Steakhouse & Saloon

Executive Chef, Ruben Chagoya

WILD SALMON & TERIAKY GLAZED WITH CUCUMBER & AVOCADO SALSA

AMOUNT FRESH SALMON FILET 8 OZ

TERIAKY GLAZED 2 TBL

1/2 AVOCADO

1/4 CUCUMBER

1/2 ROMA TOMATO

OLIVE OIL 2 TBL

LEMON 2 WEDGES

SALT & PEPPER to TASTE

PROCEDURE: IN A VERY HOT SAUTEE PAN ADD THE OIL SALT & PEPPER THE SALMON TO TASTE , PLACE IT IN THE PAN COOK IT IN BOTH SIDES , GLAZE THE TOP WITH TERIAKY.. TO MAKE THE SALSA, DICED ALL THE 3 INGREDIENTS ABOUT THE SAME SIZE, PLACE IT IN A MIXING BOWL TOSSED UP, ADD THE SALT & PEPPER TO TASTE ,OLIVE OIL , POUR THE SALSA ALL OVER THE SALMON.